

Creamed Chipped Beef on Toast: A Classic Comfort Food Staple

a rich, creamy, and nostalgic dish



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15 min

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INGREDIENTS

- 4 ounces dried beef, sliced into strips
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 ½ cups whole milk (or half-and-half for extra creaminess)
- ½ teaspoon black pepper
- ... teaspoon garlic powder (optional)
- 4 slices toasted bread (white, wheat, or sourdough)

How to Make Creamed Chipped Beef on Toast:

1. Prepare the Dried Beef:
2. Make the Roux:
3. Add the Milk and Seasonings:
4. Stir in the Chipped Beef:
5. Serve Over Toast:

My Best Tips for Perfect Creamed Chipped Beef:

Rinse the dried beef if it's too salty - A quick rinse helps balance the flavor.

Use whole milk or half-and-half - This creates a richer, creamier sauce.

Toast the bread well - A crispy base pairs best with the creamy sauce.

Want a little extra flavor? - Add a pinch of nutmeg or a splash of Worcestershire sauce.

What to Serve with Creamed Chipped Beef:

Scrambled or fried eggs - A complete breakfast plate.

Roasted or fried potatoes - A crispy contrast to the creamy sauce.

Steamed green beans or sautéed spinach - Adds a touch of freshness.

Hot coffee or tea - A warm, comforting drink to complement the meal.

FAQs:

DIRECTIONS

1. Prepare the Dried Beef: Slice the dried beef into thin strips or bite-sized pieces. If the beef is overly salty, rinse it under cold water and pat dry.
2. Make the Roux: In a large skillet over medium heat, melt the butter. Stir in the flour and whisk for 1-2 minutes, until the mixture is smooth and lightly golden.
3. Add the Milk and Seasonings: Slowly pour in the milk, whisking constantly to prevent lumps. Add the black pepper and garlic powder (if using). Cook for 2-3 minutes, stirring frequently, until the sauce thickens.
4. Stir in the Chipped Beef: Add the sliced dried beef and let it simmer for another 2 minutes, allowing the flavors to meld. If the sauce is too thick, add a splash of milk to loosen it.
5. Serve Over Toast: Spoon the creamy chipped beef mixture over hot, crispy toast, and enjoy immediately!
6. My Best Tips for Perfect Creamed Chipped Beef: Rinse the dried beef if it's too salty - A quick rinse helps balance the flavor.
7. Use whole milk or half-and-half - This creates a richer, creamier sauce.
8. Toast the bread well - A crispy base pairs best with the creamy sauce.
9. Want a little extra flavor? - Add a pinch of nutmeg or a splash of Worcestershire sauce.
10. What to Serve with Creamed Chipped Beef: This dish is delicious on its own, but here are some great pairings:

11. Scrambled or fried eggs - A complete breakfast plate.
12. Roasted or fried potatoes - A crispy contrast to the creamy sauce.
13. Steamed green beans or sautéed spinach - Adds a touch of freshness.
14. Hot coffee or tea - A warm, comforting drink to complement the meal.
15. FAQs: Can I make this dish ahead of time? Yes! Store the creamed chipped beef in an airtight container in the fridge for up to 3 days. Reheat on the stovetop, adding a little extra milk to loosen the sauce.
16. Can I freeze creamed chipped beef? It's best enjoyed fresh, but you can freeze the sauce for up to 2 months. Thaw in the fridge and reheat slowly, adding milk as needed.
17. What kind of dried beef should I use? Traditional jarred dried beef works best, but you can also use thinly sliced pastrami or corned beef for a different twist.
18. This : Creamed Chipped Beef on Toast is rich, creamy, and packed with flavor, making it the perfect comfort food for breakfast, brunch, or dinner. Whether you're making it as a nostalgic meal or trying it for the first time, this recipe is sure to satisfy.
19. Give it a try and let me know how it turns out!

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